



AMARONE DELLA VALPOLICELLA CLASSICO

Denominazione di Origine Controllata e Garantita

TASTING NOTES:

Deep opaque red with violet tinged edges. Rich, powerful bouquet with intense aromas of ripe red fruits and currant jam, dried flowers, spices, liquorice. Well-structured, very soft and velvety, supple tannins and memorable finish.

FOOD PAIRING:

Amarone is a full-bodied wine for grilled or roasted red meats, game, and strong tasty cheeses. Generally considered a wine for meditation, it is a great after-dinner wine.

SERVING TEMPERATURE: 18 - 20° C

CLASSIFICATION: DOCG

REGION: Veneto

GRAPE VARIETIES: Corvina Veronese, Rondinella.

VINIFICATION: Amarone is obtained from carefully selected grapes, dried for a period of 3-4 months in well-aired rooms. This brings an extraordinary concentration of sugars, tannins, extracts and glycerine. After that, grapes undergoes a soft pressing process and a low fermentation for over 40 days at controlled temperature with skins.

AGEING: 3 years in traditional Slavonian oak barrels (20-50 hl)

ALCOHOL: 15.5 %

ACIDITY: 6 gr/l

RESIDUAL SUGAR: 5.0 gr/l

The term "Classico" on an Italian label refers to the old, historic, original center of a region, often with a history that traces back to Roman times. It is in these historic vineyards that often the best wines of a region are produced.



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